

EVERYBODY HAS A LITTLE FOLLY TO SPARE

EVERY WOMAN'S OPPORTUNITY.

The Bulletin wants good home letters, good business letters; good helpful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper. Address SOCIAL CORNER, EDITOR, Bulletin Office, Norwich, Conn.

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third. Award made the last Saturday in each month.

THE PRIZE WINNERS FOR JUNE

First Prize \$2.50.

To Sunshine of Norwich, for letter entitled, "Seven Summer Suggestions," Second Prize \$1.50.

To lola of Lebanon, for letter entitled, "High Cost of Living."

To Giadness of Plainfield, for letter entitled, "A Few Ways to Cook Vegetables."

others too numerous to mention.

There is a fine growth of pine, oak

and birch which at the end of ten years will pay for the place. That is, will pay me back what I have already

paid for same. In front of the house are elm, oak

I am going into the poultry business

and raising early vegetables and sup-

caches of white sand.

could be.

all cobblestones.

greatly

my home would do the shut-ins.

TESTED RECIPES.

Dear Sisters of the Social Corner:-

Having been a reader of the Social

Coffee Cake-1 cup butter creamed

with 2 cups brown sugar. Beat in 4

eggs until mixture is light and creamy.

1 cup molasses, 1 cup strong coffee, 1 teaspoon soda, 2 teaspoons each of

cinnamon and cloves, 1 teaspoon nut-

Spice Cake-2 cups sugar, 1/2 butter,

meg, 4 cups flour, raisins and currants,

chocolate, 1 teaspoon cinnamon.

enough to roll soft. Cut in any de-

FEW DAYS TO COOK VEGE-

TABLES.

add the asparagus, turn into a but-

tered mould, plunge the mould into a

Cabbage and Tomaises Shred a small head of crisp, white cannage as

fine as possible; peel and slice three

temate with a speonful of cabbage,

Must close for this time.

would venture to write a few lines

BALSAM FIR.

welcomed by your Sister

South Windham, Me.

this recipe for

as many as wanted.

and bake.

Try again.

THE SOCIAL CORNER POEM. Beyond?

After the story has once been told— After one's had his little fling At the world and found the apples of Are gilt, and rapidly tarnishing-

Tell me, what is back of it all: Oh life is fair at the break of day, As the sun climbs up the eastern And the flowers are sweet along the

After the curtain begins to fall,

We gather with lavish hands, until We find the hills grow rugged and shadows across the pathway

And life at noontide is not half bad: Sure we have learned a lesson or Have bought our experience gay or And paid our toll in passing through little gate beside which stands Old Pather Time, with outstretched

But when the light begins to wane, way, What does it matter, the loss or gain? What does it count, our work or play?

After the curtain begins to fall. Tell me, what is back of all Arthur D. F. Randolph.

The Cook.

Oh, kitchen queen! To thee we fondly For thee we toil, of thee we fondly (Please, madam, do not burn the morning toast).
Forgive us! We don't mean to start a

Scorched toast is surely healthful, any-Pray, madam, stay and fix our soup

and roast; This evening we must play the role and made coffee and sat in white sand of host-We never will again, herewith we It was charming, and I thought of ev-

Thee, dame, we'll promise nevermore and thought how much good a visit to to twit Of thy supposed shortcomings; when did make me think of my trip to Wilwe speak We'll praise thy wondrous beauty,

grace and wit. Nor will we even kick a little bit When cakes are clammy or when

coffee's weak: So give thy gracious promise not to Lakeside Home and you will always be

ANSWERS AND INQUIRIES. ONE OF THEM: Card received and

mailed as you requested. J. E. T.: Card received and forwarded as you directed.

CRIMSON RAMBLER: Cards received and mailed as you directed. THE BIRTHDAY CARD SHOWER: Those who intend to send cards to Theoda and Aunt Mehitable, who celebrate their birthdays on July 4th, have only a few days more. They are two of the Social Corner's oldest and best

BALSAM FIR: Cards received and mailed as you directed. Thanks for souvenir card.

NAUGATUCK inquires: "Will some one of the Social Corner Sisters send in a recipe for making Elderberry

MINISTER'S DAUGHTER: Cards received and mailed as you directed.

LAKE-SIDE HOME.

Editor, Social Corner Sisters and Brothers: Lakeside Home is to be in the near future my home, for I have purchased one of the finest places on road to Poland Springs, a small farm of 60 acres on the shores of Crystal lake, 19 1-2 miles from Portland. The ground is very level, buildings oldhiones, but nevertheless all in good repair; and now I suppose you are wondering what on earth I am intend- you call me up on the 'phone once in ing to do with such a farm, with a nice a while strawberry bed, orchard of apple trees, Black

Guaranteed Eczema Remedy. Many mothers think their children re suffering from indigestion, headwhen they are victims of that common of all children's ail-worms, Peevish, Ill-tempered, fretful children, who toss and grind their teeth, with had breath and coiicky pains, have all the symptoms of tops of two bunches of asparagus un-tops of two bunches of asparagus un-til tender; cut in small pieces, Put an ounce of butter in a saucepan on the candy lorenge, which expels worms, regulates the bowels, tenes up the system, and makes children well and happy. Kickapee Worm Killer is suaranteed. All druggists, or by mail, Price 25c. Kickapee Indian Medicine Co. Philadelphia and St. Louis, Lee add the asparagus, turn into a but-

ness, rash and disagreeable effects of eczema, tetter, sait rheum, itch, piles and irritating skin eruptions can be readily eurod with Dr. Hobson's Eczema Ointment, Mr. J. C. Busiand of Bath, III., says: 'I had eczema twenty-five years and had tried everything. All failed, When I found Dr. Hobson's Eczema Ointment I found a cure/ This eintment is the formula of a physician and has been in use for years—not an experiment. That is why we can sugranice it. All druggists, or by mail, Price 50s. Dieliter Chemical Co., Philadelphia and St. Leuis, Lee &

little melted butter seasoned with pep per, and serve:

Peas Pudding-Make from directions given for "Asparagus Pudding" substituting a pint of cooked peas per the two bunches of asparagus tops, used in that recipe:

Sweet Potatees Fried-Cut cold boiled, sweet petatoes in slices and fry in hot butter until nicely colored; sprinkle with salt, and serve GLADNESS.

Plainfield. SEASONABLE RECIPES.

To Editor and Social Corner Sisters: It seems good to be able, after so long a time to try to find a place in The Corner, for my writing.

I was wondering if any of the Sisers ever made the old-fashioned pudding, called, Huckleberry Hollow. An old heighbor of my father's called it "the Minister's Face." Here is the re-

Huckleberry Hollow-Take one quart of pastry flour, two teaspoons of cream of tartar, and one of soda, a half cup of lard, and wet with sweet milk as you would biscuit; then have a nice clean cloth, wet put it over a deep basin, sprinkle with flour, roll your dough about an inch thick, and put in the cloth, then fill with the berries, and press the dough up tight around them, tie loosely in the top of the cloth to give it room to swell; then put in kettle of boiling water and boil for three hours, make a sauce of butter, flour and sugar and hot water; put in two spoonsful of vinegar, or a little lemon juice. Please try this and re-

port. I send this to be in time for the berries. Here is my recipe for Canning Rhu-barb or Wine Plant, as some call it-Wash it nice, and cut in one half inch pleces; fill a large pan and put plenty of sugar over the top with a cover over this, and set in the over to bake; have your cans heated with hot water and fill with the rhubarb; do not peel it; and when it is cooked it is a lovely pink and makes a nice preserve, and fine pies for winter. Do not put any extra wetting in this as it will make also peach, cherry and plum trees, blackberry vines, raspberry, and grapes of various kinds, currants and many its own syrup. This is my own way of canning rhu-

barb and it will keep the year round. Try it and you never will do it any

ANTIQUE.

READY'S NEW HOME.

and maple trees which give ample shade for the yard; about a quarter of a mile from a village called Dry Dear Editor and Social Corner Sisters: With the Social Corner spirit prevailing so strongly within I cannot keep silent longer. I appreciate all the Gran When I read the Social Corner I feel

ply the cottages that border the lovely little take. It is a mile and a half long and one-half mile wide. It is very near you all, although I am so famous for fishing, being well stocked many miles away. The man of the with black bass; nice boating and fine many miles away. The man of the squash plack bass; Ready passed along a pan house and I arrived here May 9th. It squash plack; Ready passed along a pan would not have been anything strange of biscuits ; Eliza Jane had several of The steam and trolley road when if our heads had been just a little bit her famous raised doughnuts; Glencompleted will have a depot about one turned, for seeing so many people at mile from my home. The Grand Trunk one time; and when we had to wait Isabel, Jennette and Serena and othrailroad depot is about three miles for the policeman to tell us when we had to wait is about three miles for the policeman to tell us when we among them had salads, sand-away. For over a mile and a half on one stretch is a nice road. It is seven did feel as if we were where there wiches, cookies and cake, so altogether with full one time; and when we had to wait is about three miles for the policeman to tell us when we among them had salads, sand-away. For over a mile and a half on could pass over on the other side we wiches, cookies and cake, so altogether with the first one of the policeman to tell us when we had to wait is about three miles for the policeman to tell us when we with the first one of the policeman to tell us when we with the salads, sand-away. For over a mile and a half on the policeman to tell us when we with the first one of the policeman to tell us when we with the policeman to tell us when we have a police with the policeman to tell us when we have the policeman to tell us when we have a police with the policeman to tell us when we have the policeman to tell us when we have a police with the policeman to tell us when we have the policeman to tell us when we have a policeman to tell us when we have the policeman to tell us when the policeman to tell us when we have the policeman to tell us when the policeman to tell us miles from the famous Poland Spring did feel as if we were house, 14 miles from Lewiston, and not quite half way between the former farm) and when we are We are living on a farm (it is some farm) and when we are all together

is as cold as ice water ever from the square. Am going to the The cool shade of the pine forest is city Friday to see a circus parade. We ports the underwaist over each shoul-

very inviting when the thermometer will have our dinner, then we will go der. The craze for the tiny artificial yard of excellent water, also water in pose we will have to have some pea- with the placing of a few among the the house. It is on the direct line be- nuts). We are expecting to hear our puffing at the top. These underwaists tween Portland and Lewiston, and one new chimes the Fourth of July. They are practically a necessity this year. hardly ever sees anything but autos have been received and have been on going to and fro. In my estimation a exhibition and they are great. I exfiner place would be hard to find anywhere in Maine, so I shall profit by the sight from the highest tower as soon many suggestions from Ma and others as the invitation is extended to the on the care of poultry.

Sight from the discount of the invitation is extended to the simple. Take three yards nainsook or people of the city. We have \$5,000 incannot say, but I want to invite the of interest I cannot take time to tell slipover gown with short sleeves, front Social Corner friends to come and picyou about them all this time. nic with me, as I know they will agree One of the things that held my inwith me that a finer place would be terest was an old tree. The inside had been dug out and filled in with cement

hard to find. The bottom of the lake and is bound by great iron bands. The I spent the day there the 21st with tree is tall and many years old. friends and we built a fire on the shore The city of Springfield, Mass., was founded in 1636 by William Pynchon. and ate our lunch. Good, did you say? The city library is lovely; built at a cost of \$325,000, and has 170,000 books, The art museum is great and is de-

ery one of the Social Corner friends voted to exhibits representing various branches of science. The United States armory grounds lard beach, but I could not persuade are beautiful. my friends to go into the water only to The public playgrounds are all that wade, which we did, and enjoyed it

can be expected for such an up-todate city. Any time you feel like having a good' The home for aged women is old-fashioned picnic just plan to visit splendid place. One of the parks covers an area of 460 acres; more about that some other

The postoffice is a lovely building. The flying squadron of the fire de-

partment is worth seeing, but I must The man is well and sends his kind regards to all Social Corner members. He thinks his work is very light now Corner for a long time, I thought I (as the woodbox is such a small one to keep full). Have any of the Sisters ever tried I extend a cordial invitation to all Corner members to call to see me; but

> Best wishes to all. SISTER READY. A TELEPHONE MESSAGE FROM

THE MINISTER'S DAUGHTER.

Social, I am sorry to say.

Hello, Central: Give me The Norwich Bulletin Social Corner, please. How eggs, 1 cup sour milk, 31/2 cups flour, 1 teaspoon soda, 2 teaspoons cream tartar, 1 teaspoon cloves, 1 teaspoon glad I am that the Sisters have only asked for a telephone message. busy has been no name for the Minister's little Daughter during the past Oatmeal Cookies % (scant) cup few weeks. With the housecleaning butter, 1 cup sugar, 2 well beaten eggs, only about half done when illness prefew weeks. With the housecleaning 2 tablespoons sweet milk, 1/4 teaspoon sented itself in the family, you can soda. 1 cup flour, 3 cups rolled oats, 1 imagine there have not been many idle teaspoon cinnamon and a little clove. moments on my hands. Indeed, the Drop by spoonfuls on buttered tins problem has been how to accomplish what seemed necessary in the time at

Shingles-2 cups sugar, 1 cup butter, At last the cleaning is done, the pacup sour milk, I teaspoon soda, flour tient slowly recovering, and I am a happy child, even if somewhat fa-L. H. K: What are you doing these days? You haven't written to the Sotigued. Am planning a trip with my family into the wide world on the Fourth of July. May even enter ancial Corner lately; or have you changed your pen name Why don't other state. As we pass along I shall be on the lookout for the yellow rib-You will know me by the sunbons. Black Pansy: Your story was good. shine reflected in my eyes, for although the world is full of real trouble much is only a manufactured article, and through it into the pleasures provided by One who we believe knoweth

best and doeth all things well. We turn quickly away from the so-Dear Social Corner Sisters and Edi- cause more pain than the sting of the tor:—Here are a few ways to prepare wasp or honey-bee, and look into the tegetables Yours for the solid enjoyment of this beautiful summer weathe

THE MINISTER'S DAUGHTER.

FOR THE HANDY WOMAN.

Dear Social Corner Sisters: The woman who is interested in new ways of doing things may be helped by the following descriptions how to make useful and ornamental articles: To Make Beads from Allspice-Soak

The constant itching, burning, redcose, rash and disagrees his effects of around it, An excellent dish; serve you can make beads from Allspice—Soak the allspice in warm water and thread on a linen thread, using two or more gold heads between the brown ones. You can make long chains which are in intritating skin resum, itch, piles very effective and pretty. They re-semble the rose beads. For graduating or birthday remembrances they are

The center should be powder. Boiled Brusseis Spreuts-Pick over

A BIRTHDAY SURPRISE TO THEODA AND AUNT MEHITABLE By Aunty

time on the Fourth of July, but medesty forbids our good Sister from sending in a report of the doings on that eventful day, or, perhaps, she didn't notice Biddy, Married and Happy and Aunty off at one side helding the Canterbury Sisters all together in an auto truck coming towards us. conference together and planning.
As it was the birthday of both Aunt Mehitable and Theods, we thought They had heard familiar voices and nothing more fitting than to give them couldn't stay away, so had to join the a surprise, seeing so many of the Cor- company.

nerites were present. Polly Wintergreen, taking the lead, piloted the Editor right ahead with the Cornerites following after, and stopped at Theoda's door, and that good Sister was so elated she just caught hold of Aunt Mehitable and this was going on Ma and Pa had gathered hen's feathers and Samantha, Maine Lover, Rambler, Busybody, Pink Rose, Cornflower and Libbie had joined enough together so Etta Barber, Fleur de Lis, Jim, Topsy, Vicolta, Bon Ami, table) with the rest, began dancing around about the two.

Joseph Doe, with a handsome Crim-J. E. T. says: "Who ever heard of Maypoles in July?"

Papa's Boy said: "The Statue of Liberty would be more appropriate." Whereupon Elizabeth began singing

aeroplanes sailing over our heads with of weeds.

Dreamer, Potlatch and Aline from one Hettie direction, and Frozen, Beccy, Balsam Fir, Diana and Maine of Hampton from another direction.

We began to look for more surprises by that time, as the day seemed to be a bit disappointed, either, for it seems | court. that Nat had stayed back. When we proceeded on our way from the town hall he had made out somewhere to purchase a pig all roasted and ready to serve. So he came

along about that time shouting "Dinner is ready to be served!" so of course the crowd just had to fall in line. Simon's Wife took the lead, follow-Who, and set the tables under the

Grandma, with the help of Interestkind messages I have received and ed Reader and Sweet William, draped they have helped to keep me in touch the tables with bunting and flags interwoven with yellow ribbon, while Rose of New England placed a large Fern in the center of the table,

Jim handed out one of his famous wood, Montville Lassie, Hulda, Desire. Cherisette had ready a large tub full and we all felt obliged to follow.

place and Portland. Running through we are quite a family, and there is life will make one. A straight piece, gath- teaspoonful lemon juice, then the a pasture is a trout brook, also two enough to keep things moving, believe boiling springs, where the bubbling water is as cold as loo water as a cold as loo water and things between the light as look We are just two and one-half miles of the same material run over a cord. A straight band of the material supstands 85 in the shade. A well in the to the pictures in afternoon (1 sup- flowers finds itself manifested here is very fine.

A Pretty Night Gown-Crochet two square medallions in luster cotton, habitants. There are so many things muslin at 15 cents a yard, cut out a and back in one piece, so there will is fine. only be two side seams and around bottom to sew. In center of front embroider a spray of leaves in the same coarse luster cotton all in French knots; on either side sew a medallion, cornerwise, using chain stitch and same cotton to attach the medallion to the garment. Pad and buttonhole around neck and sleeves. The cost is only 55 cents.

This is profitable work for a young

woman who knows how to sew and THE OLDEST TWINS IN THE

WORLD.

To the Editor of the Social Corner: As I saw in the Bulletin last week a notice of twin women said to be the ldest in the world, just celebrated their 83rd birthday; and as my husband has twin aunts who will be 85 years old the 10th of September, 1913, we easterners brought them to the who are very smart. I thought they front. This is how "Trilbys" are might be the oldest twins. They have both been twice married.

Mrs. Jane M. Stanton had three children by her first marriage, of whom two are living, and she has 11 grandchildren and five great grandchildren and her twin sister, Mrs. Julia S. Ladd cannot invite you to a Woodbox had two by each marriage of whom only one is living. She has three grandchildren and five great grandchildren.

These aged women make their own clothes and patch and mend lovely do dishes and all such common work and in their spare time piece quilts and make braided rugs. Their sewing is very nice.

feel proud to send this to the Social Corner as I am very much inter-ested in that page and thought this news might be of some interest to others; and that perhaps those other twins may see it, also.

I wish the Corner much success.

TIMELY RECIPES.

Dear Editor and Social Corner Sisters: How I do enjoy the helps and hints and ways of doing things in the Social Corner! I am sending in some

Blackberry Sponge-Take one quart nice ripe blackberries, and cover with one-half cup of sugar and mash; then rub the berries through a sieve fine enough to retain the seeds, soak two tablespoons of gelatine in one-half cup of cold water; place in a saucepan over the fire a cup of water and I find no trouble in looking over it and one-half cup of sugar and boil to a syrup: add the juice of one lemon and the gelatine, then the berry pulp; add the stiffly beaten whites of three set in ice water, and beat till called friends whose words and actions it thickens; pour into mold, and serve cause more pain than the sting of the with whipped cream and some black-

berries heaped over it. Blackberry Pudding-Make a hatter with one cup of milk, two well heater eggs, a tablespoon of butter melted; season with salt and one-half cup of sugar; sift with two cups of flour. three teaspoons of baking powder and stir into the milk; add one cup of huckleberries that have been well dredged with flour; pour into a pan or dish and bake until baked through and nicely browned on top; serve with a sauce of cream and sugar.

Current Sherbet—A delicious sherbet can be made by combining current and red raspberry juice, boil one like personal friends, although I am applicable bound of sugar and a pint of water together until it forms rather a thick cup of red raspberry juice, and one or four large, ripe tomatoes; arrange Sashet for Glove Sox-A pretty floral the beaten whites of three eggs until in a saind dish and add a French sachet for the glove and handkerchief light; then pack the freezer with ice

Red Raspberry Cake Fellow any therein expressed, good spenge cake recipe or any plain Aunty: I think y

Aunt Mehitable gave us a grand good | of fruit lemonade. She thought the pig

an auto truck coming towards us, waving a large bunch of yellow ribben.

said seeing it was a birthday surprise he just had to come along. It done him so much good to get the cards on his birthday he wanted to help out on this occasion, for it was such a coincidence to have two of the Cornerites danced her around the yard. While bern on the same day of the year, and for aught we know the same year. We were all seated at the table (it

Aunt Mehitable seated opposite each other at the middle of each side of the table) and the company about finished up what food there was when Jane Ann came in with two huge wreaths of evergreen son Rambler, began singing "We're tied together with yellow ribbon and dancing around the Maypole." placed them on their head, saying at the same time: "Quickly grown pigs are the most profitable ones.

> a pig when it gruns, and a child when fruit, instead. For a "company" dainty it cries, and you will have a fine pig I crack enough ice into small bits to fill the bottom of my glass fruit dish,

nearer what did we behold but two and not of deeds is like a garden full

Hettie Maria said: "A wise man changes his mind, but a fool never." Aunt Serena spoke up in her quiet way and said: "No one is a fool aldays—everyone is sometimes."
Polly Peppermint said: "A silent made up of surprises, and we were not man's words are not brought into

Co-Solid said: "When you bury the hatchet, don't leave the handle sticking out. Fairy Godmother followed with "As every thread of gold is valuable, so is

every minute of time, and as the sun is getting low it is time we turned our faces homeward." So we all took the hint and began to ed by Sweet Lavender and Hannah gather up the fragments. I wish you could have seen the pig fragments. pitied the poor bones. We began to scatter in all directions.

Aunty turned to one side and there in the shade of a tree sat Hepatica. She thought she wouldn't be seen, but Aunty found her, and they all turned so shy she couldn't eat much, there wasn't much left for her to eat, poor thing!

It was time we began to say goodbye and depart for our several homes. How we did dislike to leave such a jubilant company, but Nat started down the street shouting: "Westward, Ho! and, yes, Eastward, Hoe, too!"

the layers and just before serving heap the top with whipped cream or plain was all one could wish. cream can be used. This cake recipe

Pork Cake-Grind or chop one pound of fat pork until very fine, and pour over it one pint of bolling water; add four cups of brown sugar, one pound of seeded raisins, one tablespoon each Make them about four inches square of cinnamon and soda, the latter disin Venetian crochet, which is quite solved in a little hot water; one teaspoon of cloves, and six cups of flour or enough to make a stiff dough. Bake one hour in a moderate oven. This

Salad Dressing-One-fourth cup of vinegar, three-fourths cup of water, two tablespoons of sugar (if you like the dressing sweet), one tablespoon each of butter and flour, one teaspoon each of pepper and mustard, one and one-half teaspoons of salt and one one well beaten egg. Cook until the mixture thickens, stirring all the while and when cool add one cup of cream I think this is the best ever. I will now bring my letter to With the best of luck and good wishes to the Editor and all the

Sisters. ONLY ME.

South Canterbury. SOME THINGS YOU CAN DO.

Dear Sisters of the Social Corner Here is something for the lunch basket which will please you: are all the go out west and it is time ceived my card.

made Trilbys-One cup butter and lard, mixed; 1 cup brown sugar, 2 cups flour, 2 cups rolled oats, 1-2 cup sour nilk, scant teaspoon soda. Roll very thin and bake a light brown. together with steamed dates: One bound dates, one-half cup sugar, onehaif cup water, steamed until smooth. Put together while warm. These are ery nice and will keep some time, Do not let the rhubarb run to waste

may be prepared in the following Marmalade Nine cups sugar, nine ups raw pieplant, juice of six oranges, grated rind of three oranges. orange pulp into small pieces, add onehalf cup water to moisten sugar. Simmer slowly. When cooked put in jelly

for it is find in winter with meats and

glasses. Spiced Rhubarb-Do not peel, but cut into pieces and weigh. Allow half pound of sugar to each pound of rhubarb. Put in preserving kettle and set on the back part of the stove, where sugar may dissolve slowly. a few whole cloves and a little stick of cinnamon and simmer slowly until like

In warm weather home-made drinks are more economical and healthier than those you buy. A nice drink may be made as follows: Put into a kettle two ounces

powdered ginger root (or more, if it is not strong), half an ounce of cream of tartar, two large lemons cut in slices two pounds of broken loaf sugar, and two gallons of soft boiling water. Simmer them over a slow fire for half an hour. When the liquor is nearly cold, stir into it a large tablespoon of the best yeast. After it has fermented, which will be in about twenty-four hours, bottle for use and put on ice. I hope some of the Sisters will try these recipes.

HANNAH WHO. Willimantic.

A NICE LETTER FROM ELIZABETH Dear Editor and Sisters: How busy we all are. Truly this is a busy world, and very interesting to read in our

Corner the various duties the sisters My family is not so large as some,

acquainted with only a few together until it forms rather a thick syrup; take from the fire and add one "Christopher Hibbault-Roadmaker," knows that many of them are cheaper trimmed shape and selecting my own pint of red currant juice; pour into thought which it brought out was, we money on hand to buy in that way; lish little hat for \$3.65. Immediately freezer and when half frezen stir in are all roadmakers, not only for our- and some who do not have much extra \$1.35 goes into our little bank. All our and some who do not have much extra \$1.35 goes into our little bank. All our and some who do not have much extra to old pennion so in too and we were

Aunty: I think you were not mistak- damp weather.

92 degres. Cail next time and get a Fairy Godmother: I think I recespize

you. All settled in your new home and still making tattin? Grace: You have the march on me I like your new name, yet I never as-sociated you as a "Busybody" only in your household cares.

I think it was Sister Veil who wished to make cluny lace. Will send you a sample if you can prick out crochet-

Cherisette: Hope your rush of work will seen be ever, then we will have a little visit. Did your aster seeds come up? Mine are still in the Mine are still in the ground. The Jim: I am meking dried apple pies. My better half thinks they are fine.

Call and have some, ELIZABETH. SEVEN SUMMER SUGGESTIONS.

1-Boiled Frosting that Isn't boiled-Repeated failures to make "boiled frosting" led me to experiment, with such good success that I'm going to pass it along. I don't boil the frosting. I simply have boiling water at hand. was so arranged to have Theoda and This is my process: Take a scant teaeach spoon of butter, cream it, and into it f the blend a cup of confectioner's sugar; had add gradually enough boiling water to make frosting of proper consistency; beat well and add flavoring. You wouldn't know it from the troublesome "genuine boiled."

2-A Dessert that cools one just to look at it. I have given up making This naturally led to giving toasts. fussy puddings and ples for the sum-Joslah followed by saying: "Give to mer months. I use fresh or canned over the hills, and not altogether the echo, either, for as the sounds came nearer what did we helpful but a ban child."

Of course, this caused a good deal and on it pile fresh berries or sliced fruits. It is very refreshing the course of the sounds came of the course of the cours

3-A novel use for a Thermos Bottle. Now that school is out my daughter the undertaker's bills come in, and if likes to have an extra nap in the we can hardly afford to live, still less morning, instead of coming down to can we afford to die if we can help the early meal that the rest have to it. So I have come to the conclusion have. When I pour the coffice I pour that it is best to take all the rules for have. When I pour the comes I pour the cupful into our pint Thermos, and cheap living with a large margin for allowance and work out our own salher, piping hot.

4—A Tempting Bit for the summer supper...In spite of the heat I think we all enjoy a little hot dish for supper occasionally. We're very fond of fried sandwiches. I make up a plateful of any kind I wish (egg sandwiches are especially good) in the morning or ner friends who love gloxintas have right after dinner, and at supper time tried raising them from seed. To be

5—A Convenient Dainty to have on hand. Frequently when I have a good oven I bake a dozen or so little patty shells. They are made of ordinary pie crust, baked in patty pans. If I have no immediate use for them I pack to and made her eat lunch, but she was them carefully in a covered pail. When I want to use them I put them in the oven for a few seconds and then they are ready for any filling I wishcreamed beef, salmon, lobster, peas or chicken. They're a most tempting addition to any meal.

6-A Solution of the Summer Garbage Question... As we used a gas range in the summer we didn't know what to do with our garbage. It simply had to stay in the barrel, but it became so offensive we were nearly distracted. cake is cool spread this filling between | put into newspapers and securely tied up. It didn't take long, and the result Of course, all wet refuse was drained first, as it would soak through any thickness of paper instantly.

7-Little Suppers on the Piazza. There are four in our family, and we enjoy nothing better than an occasional impromptu supper, spread on the little piazza table. We make it as much of a picnic as possible, and don't ately in small pots or tin cans, which mind in the least if we are a bit jostled. usually pass around the joke basket, and have different selections read. Our joke basket is a family institution, into which from time to time we all put clippings which seem to us espcially

funny. We have plenty of good things to eat, but try to plan for eatables that won't make much of a dishwashing afterward, as the "cook and dishwasher" enjeys a little rest from her labors whenever possible.

SHINSHINE

Norwich.

RAMBLER IN HASTE.

Social Corner Folks One and All: Why not all send Sisters Theoda and Mehitable cards for their birthdays? If I had been born on July 4th I should consider myself very lucky to celebrate my birthday with the Independence Day folks.

Theoda: Was glad to know you re Yes, I certainly will be at the picnic and wear a Rambler rose; but please hurry up and have the picnic in the merry month of June, or else my beauitful Ramblers will be a thing of the past. You ask me to wear a Rambler rose; now I ask what shall you wear so I'll know you? Do you live in East Norwich? What has become of my little "Irish

Rose" Has she forsaken me entirely, or is she waiting to appear out in place, as mother cannot do much her new white suit, I have looked for housework. I do everything except and exepected to see her for the past the washing and sewing, the two weeks, but I have looked in vain; bue if she can't come before, hope we will see her on the Fourth of July to spend the week with us. Hope to have clothes and pay for my personal exan answer to this saying "Yes." Thanks to all the folks who have remembered me in the gatherings and

of beauty. I wonder how many of the Social Corner folks know that whale oil (taken from the head of the whale) is a sure cure for the severest case of asthma, taken in doses of a teaspoon three times a day. The oil must be procured from the head alone, as oil from any other part of the whale will not do. Lucy Ann: I hope to see you or hear

from you soon. Let me give you a suggestion. find my little "Irish Rose" and ask her to show you the way to my home, and she will. I know, because she is one of the sweetest dispositioned persons you will meet in a long travel, and is also very kind and accommodating. Hope to see a letter from you in

print in the near future. I will now close by wishing Theoda and Aunt Mehitable many happy returns of the day-July 4th-their birth-

CRIMSON RAMBLER.

THE HIGH COST OF LIVING-GLOXINIAS. Dear Sisters of the Social Corner: take up I come across articles telling

how to reduce the high cost of living, and as every one is somewhat different I always hope when I begin to read a new version of the old story that I have found a solution to the vexed problem at last; but have come not had it. We are paying for our to the conclusion that there can be no home, and had never been able to save work.

The writers in our Corner all seem to the conclusion that and fast rule laid down for evanything extra until we tried this eryone to follow, as what will be just plan. Thus, if I figure on paying \$3

Some think they save by buying growhich was very interesting. The that way; but all of us don't have trimming I get a very neat and styselves, but for others. This little Cor- house room would have no place to odd pennies go in too, and we were dressing. Tess up lightly in the dish. box is nevel. Make it a "daisy" of serve each person a slice or two of the serve each person a slice or two of the serve to the serve each person a slice or two of the serve to the serve each person a slice or two of the serve to the serve each person a slice or two of the serve to the serve each person a slice or two of the serve to the serve each person a slice or two of the serve to the serve each person a slice or two of the serve to the serve each person a slice or two of the serve to the serve each person a slice or two of the serve to the serve each person a slice or two of the serve each person a slice or two of the serve to the serve each person a slice or two of the serve to the serve each person a slice or two of the serve to the serve each person a slice or two of the serve to the serve each person a slice or two of the serve to the serve each person a slice or two of the serve to the serve each person a slice or two or three, some of a year to find over \$100 to our three hours before serving. and would only spoil, especially in hot, ing. Try this system and apply it to

until tender; drain, pour over them a yard and a quarter of crepe de chine sugar or granulated can be used, one April, when the thermometer was at 'We all know that ham, for instance, Tribune,

cests more by the slice than the whole ham, but at this time of year a cus ham will only mould and spoil in a

ham will only mould and spoil in a small family unless they live on that exclusively till it is gone; and "variety is the spice of life."

I think with many of us the meat problem is the worst one to settle at present, for that is one thing I can't strike out of the bill of fare. We should miss it more than anything eise and the prices are certainty ruinous. In cold weather soups and stews of In cold weather soups and stews of various kinds are seasonable and not various kinds are seasonable and not expensive and will do for several meals every week; but in the heat of the summer we don't care for them, and I have never found any economy in buying cheap, fough meat any more than I have in cooking food after such saving recipes that nebody wanted to eat it, which, as an old lady once aptly remarked, "Is what victuals are for."

for."

Some say we should live largely on cereals, but everybody don't like them, "What is one man's meat is another man's poison," is a good rule to remember; and others will say that we must pay each for everything when we buy it or go without; but a good many would either go hungry or starve to death before they got anything if they undertook to follow that rule, and we have got to eat in order to live, and keep on working, and meny live, and keep on working, and meny are so situated that money don't al-ways come at regular and stated times; and there are a thousand and one unexpected calls for money in this world that can't be reckoned on with any degree of certainty ahead. Clothing and shoes will wear out and have to be renewed whether it is conven-

lent or not. Sickness and accidents come upon us without ever saying: "By your leave." Also the black winged angel of death sometimes; and although money seems a sordid and earthly thing to remember in that connection, still we have to remember it when vation according to our own ideas, always remembering that what will be just the thing for some might not suit us at all. Meanwhile, we keep on hoping that

things will cost less some time, but when? I wonder if any of the Social Corsimply fry them until a delicate brown on both sides.

5—A Convenient Dainty to have on this world without some trouble and when they blossom you will be glad and forget the time and the trouble. if you have time to spare. I can't exhort every one to try it regardless of circumstances, as I recollect that it is eleven or twelve years since I made my first experiment with them, and sickness and the cares of this world have prevented me from making another till this summer.

I sowed a five cent package of seed in April and now have more tiny plants than I supposed there were seeds, which look like a pinch of black dust so fine they are. You sprinkle them as finely and evenly as possible over a pan of fine light soil, just wet through and keep in a warm, close place for a week with a damp cloth (preferably a black one), over the pan, and when specks of green begin to show set in miderate light with a glass over them, shoved aside at one corner to keep from damping off. They will probably come up in little clumps and have to be carefully picked apart and reset as soon as you can handle them with a pin or a wood toothpick. They will probably need transplanting twice in the summer as they grew and crowd each other and by fall they should be large enough to pet separately in small countries. are even better, only remember to make one or two holes in the bottom with an awl or sharp nail. When winter comes set them away in a dry frostproof closet, if you have one, and don't water till spring; then they will start growth and bloom all

They need a warm, close air in the summer; scorching sun and winds are disastrous to the soft, velvety leaves, so I never put mine outside. I don't know how this year's crop will turn out, but the first ones I raised were indeed beautiful and people came from miles away to see them. I had as many as thirty-five certainly and all shades and combinations of red blue and pink tigered and spotted and self- colored, with white throats, or white edges; and one snow-white. kept them all in an empty northeast room which only got the morning sun. I may never have as good luck again but hope to have some fine gloxinas next summer if I am in the land of the living, and no accident befalls them before that time. Lebanon

FIGHTING THE HIGH COST OF

LIVING.

A Girl's Advice. I have not noticed any experiences of the "stay at home" girl. After finishing high school two years ago we dismissed our maid and I took her of which I do some for myself.

penses. But by no means do I spend even nearly all of this, for I buy only plain, good clothes which last, instead picnics, and if they will only have a of fancy fads for one season. As a repicnic in earnest I will give a goodly sult of my saving I have a large bank supply of the real roses, as my bush is account which will go toward paying at the present writing certainly a thing my expenses for a European tour this summer with the rest of the family. I do not consider this a waste of money as some people are inclined to think, for it is educating and broadening.

It is disgusting to see an \$8 or \$10 a week girl spending most of her money, for many cheap ciothes instead of a few simple, good ones which will look better and wear longer. She can save on cosmetics and doctor bills by eating for luncheon vegeables, fruit and milk, instead of lobster salad, pickles and ice cream, the latter being by far the most common; also by exercise and fresh air instead of stuffy nickel shows, etc.

My advice is that girls be more independent and not follow the foolish ways of their less sensible friends

or of the wealthy -Letters from the Chicago Tribune. A Pet Theory.

I have a pet theory that if by careful buying you are able to get necessities for less than the usual price and do so, thinking, "I will have that extra for something else," you are really nothing ahead in the end, and so we have made it a rule in our home that In every paper and magazine that I whenever we pay less than we fig-take up I come across articles telling ured on for anything we put the exact difference, to a cent in the Whenever my husband worked time, that went in also, as it was something we had not counted on, and we should have gotten along had we The writers in our Corner all seem the thing for one family is not at all for shoes, and by taking advantage of the personal friends, although I am the thing for another a sale; get them for \$1.98, (as you often can), I owe the bank \$1.02. and wash nicely; put to cook in a sauce pan of salted beiling water; keep an of salted beiling water; keep an uncovered and beil briskly are easily made.

They are easily made like French knots. They are easily made.

They are easily made like French knots. They are easily made.

They are easily made like French knots. They are easily made.

They are easily made like French knots. They are easily made.

They are easily made like French knots. They are easily made.

They are easily made.

They are easily made like French knots. They are easily made.

They are easily made.

They are easily made like French knots. They are easily made.

They are easily made.

They are easily made like French knots. They are easily made.

They are easily made.

They are easily made like French knots. They are easily made.

They are easily made like French knots. They are easily made.

They are easily made like French knots. They are easily made.

They are easily made like French knots. They are easily made.

They are easily made like French knots. They are easily made.

They are easily made like French knots. They are easily made.

They are easily made and besides swelling your bank account it gives a greater incentive to add to them one cupful of pulverized fine. Have fifty plants all set but in from have a properties and they are easily made.

They are easily made in three layers; and besides swelling your bank account it gives a greater incentive to add to them one cupful of pulverized fine. Have fifty plants all set but in from have a properties and the properties are the properties and the properties and the properties and the properties and the properties are the properties and the properties are the properties and the properties are the properti